

BAR SNACKS

MARINATED OLIVES (GF/NF/GF)	\$9
SHOESTRING FRIES (GF/DF/V) Tomato sauce, garlic aioli	\$12
FRIED CHICKEN Buttermilk marinade, honey soy sauce, spring onion, kimchi aioli	\$18.5
GRILLED FISH SLIDERS Markey fish, green leaves, preserved lemon mayonnaise, milk bun, shoestring fries	\$21
CRISPY PORK BELLY (DF) Plum sauce, pineapple salsa, spring onions	\$20
FISH BITES (DF/NF) Market fish, Canyon Gold tempura batter, preserved lemon mayonnaise	\$28
CHEESE PLATTER New Zealand smoked cheddar, Kikorangi Blue, Brie, fig & pear chutney, quince paste, crackers	\$26
CHARCUTERIE BOARD Prosciutto, salami, mortadella, olives, pickled vegetables, sourdough toast	\$45



COCKTAIL LIST

APEROL SPRITZ	\$22
Aperol, prosecco, soda, orange	
JAPANESE NEGRONI	\$20
Roku gin, Campari, rough Vermouth, orange	
BUTTERSCOTCH ESPRESSO MARTINI	\$20
Vodka, Kahlua, coffee, butterscotch	
OLD FASHIONED	\$20
Jameson whiskey, simple syrup, bitters	
PINK TAXI	\$20
Vodka, Chambord, cranberry, pineapple, caramel	
GIANTS ICED TEA	\$22
Vodka, gin, bacardi, tequila, Cointreau. simple syrup, coke	
FRENCH ROSE SANGRIA	\$22
Rose wine, Chambord, Cointreau, fruit, soda	
LADY OF THE LAKE	\$19
Source gin, Rose Rabbit elderflower liqueur, lemon juice, soda	
DARK & STORMY	\$22
Dark rum, alcoholic ginger beer, lemon juice, lime	



SUMMER COCKTAIL SPECIAL
\$20

WATERMELON MARTINI

**A REFRESHING MIX OF FRESH
WATERMELON, STRAWBERRIES, LIME,
MINT, CHAMBORD, SHAKEN WITH
GORDONS GIN.**



GIANTS MARATHON SPECIAL

GIANTS MEAT LOVERS

Minced beef, pork sausage, bacon,
fusilli pasta & pomodoro sauce

\$29

REMARKABLE VEGETABLES

Seasonal spring veggies, roasted and
served with a creamy tomato sauce

\$29

PESTO CHICKEN

Roasted chicken, basil oil, walnuts,
parmesan & rigatoni pasta

\$29

